



HELLO
FRESH

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Green Bell Pepper



1 | 1
Yellow Onion



8 oz | 16 oz
Pre-Cooked Turkey
Meatballs
Contains: Eggs, Wheat



2 | 4
Flatbreads
Contains: Wheat



1.5 oz | 3 oz
Tomato Paste



1 TBSP | 1 TBSP
Italian Seasoning



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

HELLO

TURKEY MEATBALLS

These hearty, ready-to-heat-and-eat meatballs make the perfect flatbread toppers.

SHEET PAN TURKEY-MEATBALL FLATBREADS

with Mozzarella, Green Bell Pepper & Onion

SHEET PAN



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 690



HELLO FRESH

MEATBALL MAGIC

Why do we tell you to cut the meatballs into thirds in step 4? This helps prevent them from rolling off your flatbreads mid-bite—plus, it creates extra surface area for coating with sauce!

BUST OUT

- Baking sheet
- Aluminum foil
- Medium bowl
- Whisk
- Kosher salt
- Black pepper
- Olive oil (**1 tsp | 1 tsp**)
- Sugar (**½ tsp | 1 tsp**)
- Butter (**2 TBSP | 3 TBSP**)
Contains: Milk

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* Turkey Meatballs are fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and cut **onion** into $\frac{1}{2}$ -inch-thick wedges.



2 ROAST VEGGIES

- Line a baking sheet with foil. Toss **bell pepper** and **onion** on prepared sheet with a **drizzle of olive oil**, **salt**, and **pepper**.
- Roast on top rack until veggies are almost tender, 8-10 minutes (**they'll continue roasting later**).



3 MAKE SAUCE

- While veggies roast, in a medium microwave-safe bowl, combine **1 tsp Italian Seasoning** (**we sent more**), **¼ cup water**, **2 TBSP butter**, and **½ tsp sugar**. (**For 4 servings, use 2 tsp Italian Seasoning, ½ cup water, 3 TBSP butter, and 1 tsp sugar**.)
- Microwave until water is hot and butter has melted, 1 minute.
- Whisk in **tomato paste** until smooth. Season with **salt** and **pepper**.



4 ASSEMBLE FLATBREADS

- Slice **meatballs*** into thirds.
- Place **flatbreads** on a clean work surface. Spread **half the sauce** over flatbreads.
- Toss meatballs in bowl with remaining sauce; top flatbreads with meatballs and any remaining sauce from bowl.



5 TOAST FLATBREADS

- Once **veggies** are almost tender, transfer to a plate. Carefully remove and discard foil from sheet and wipe off any excess oil.
- Top **flatbreads** with **bell pepper** and as much **onion** as you like; evenly sprinkle with **mozzarella**. Place flatbreads on sheet used for veggies. (**For 4 servings, divide flatbreads between 2 sheets; bake on top and middle racks, swapping rack positions halfway through baking**.)
- Bake on top rack until flatbreads are toasted, cheese has melted, meatballs are warmed through, and veggies are lightly charred, 8-10 minutes.



6 FINISH & SERVE

- Transfer **flatbreads** to a cutting board. Slice into pieces, divide between plates, and serve.